

STATISTICS OF FISHING INDUSTRY OF ALASKA, SEASON OF 1922

HENRY O'MALLEY,
U. S. Commissioner of Fisheries.

NUMBER OF PERSONS EMPLOYED AND AMOUNT OF WAGES PAID.

^a Includes office force in Alaska.

^b Includes crews of vessels carrying supplies who are not elsewhere shown as fishermen or shoresmen.

Registered vessels. (Whether owned or chartered.)

Unregistered vessels, boats, and other craft.[illegible]

a Give aggregate length in fathoms.

b Give aggregate number of hooks.

Loss of life.

Loss of property.

Items.	Kind and value.
Buildings	
Vessels and boats	
Fishing gear	
Canned or other product	

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same way or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

NUMBER OF SALMON TAKEN WITH EACH KIND OF APPARATUS.

Total.

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, 4-lb. cans, 48's.....Number								
Value.....								
Cases, 4-lb. cans, 96's.....Number								
Value.....								
Cases, 1-lb. flat cans.....Number								
Value.....								
Cases, 1-lb. tall cans.....Number								
Value.....								
MILD CURED:								
Tierces (800lbs. each).....Number								
Value.....								
PICKLED:								
Barrels (200 lbs. each).....Number		15		3 Barrels	2726			
Value.....	150.00			265.25	40890.00			41305.25
Bellies.....Pounds								
Value.....								
Backs.....Pounds								
Value.....								
DRY SALTED:								
Number of fish.....								
Pounds.....								
Value.....								
FROZEN:								
Number of fish.....								
Pounds.....								
Value.....								
SHIPPED FRESH:								
Number of fish.....								
Pounds.....								
Value.....								

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped).....			CANNED:		
Fresh (sold locally).....			Cases, $\frac{1}{2}$ -lb. cans.....		
Frozen.....					
Fletched.....			Cases, 1-lb. cans.....		
Dry salted.....				Pounds.	
Smoked.....					
Canned.....			Dry salted..... For food.....		
COD:			Fresh..... For food.....		
Vessel catch—			For bait.....		
Dry salted.....			Frozen..... For food.....		
Pickled.....			For bait.....		
Stockfish.....			Pickled, Scotch cure (in half-barrels).....		
Tongues.....			Pickled, Scotch cure (in full barrels).....		
Cod-liver oil..... galls.....			Pickled, Norwegian cure.....		
Shore-station catch—			Pickled..... For bait.....		
Dry salted.....			Fertilizer..... tons.....		
Pickled.....			Oil..... galls.....		
Stockfish.....			SALMON:		
Tongues.....			Caviar.....		
Cod-liver oil..... galls.....			Beleke.....		
CANNED:			Ukalu.....		
Cases, $\frac{1}{2}$ -lb. cans..... Number.....			Kippered.....		
Value.....			Dried.....		
Cases, 1-lb. flat cans..... Number.....			Fertilizer..... tons.....		
Value.....			Oil..... galls.....		

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body	galls.	
California gray				Oil, sperm	galls.	
Finback				Fertilizer, meat	tons.	
Humpback				Fertilizer, bone	pounds.	
Sulphur-bottom				Whalebone	pounds.	
Sperm				Meat, pickled	pounds.	
Others				Stearin	galls.	
Total						

SHRIMP PRODUCTS.

How prepared.	Shrimps.			Shrimp meat.			Localities fished.
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	
CANNED:							
Cases, 1-lb. cans.....							
Cases, 1-lb. cans.....							
Cases, 2-lb. cans.....							
Cases, 10-lb. cans.....							
Total.....							

CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

CRAB PRODUCTS.

How prepared.	Crabs.			Whole crabs in the shell.			Localities fished.
	No. cans per case.	Cases.	Value.	Dozens.	Pounds.	Value.	
CANNED:							
Cases, 1-lb. cans							
Cases, 1-lb. cans							
Cases, 2-lb. cans							
Cases, 10-lb. cans							
Total							

MISCELLANEOUS PRODUCTS.

Items.			Quantity.	Value.	Items.			Quantity.	Value.
			Pounds.						
Sablefish	Fresh				Tomcod	Fresh	pounds		
	Frozen					Frozen	pounds		
	Pickled					Pickled	pounds		
Eulachon	Smoked				Other fish ^a	Fresh	pounds		
	Fresh					Frozen	pounds		
	Pickled					Pickled	pounds		
Rockfish or bass	Smoked				Grayfish	Oil	galls		
	Fresh					Fertilizer	tons		
	Frozen				Crabs	(Specify unit)			
Smelt	Pickled				Mussels	do			
	Fresh				Oysters	do			
	Frozen				Seaweed	do			
Pollock	Pickled				Ivory (walrus)	do			
	Fresh				Hides	Hair seal	number		
	Frozen					Sea lion	number		
Flatfish	Pickled					Walrus	number		
	Fresh								
	Frozen								
	Pickled								

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of California
City and County of San Francisco

Henry Michels Lee
Owner, Superintendent, Manager.
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this 8th day of January, 192 3

[SEAL.]

Anne G. Hasty
Notary Public.